



2014 Fonte, STA. RITA HILLS

The BARDEN trade name is Doug Margerum's middle name and its English meaning is "Lives near the boar's den" ... thusly we have adorned the label with an image of the wild boar that is pervasive in our area's vineyards.

A blend of Hilliard Bruce Chardonnay (32%), La Rinconada Chardonnay (7%), La Encantada Pinot Blanc (29%), and La Encantada Pinot Gris (32%).

Vineyard Region: Sta. Rita Hills – La Encantada Vineyard (61%), Hilliard Bruce Vineyard (32%), & La Rinconada Vineyard (7%)

Vintage: Harvest 2014 was our earliest in history. We commenced harvest on August 8th. Quality was extraordinary with small berries, ripeness without a lot of sugar and focused varietal flavors. It was clear early on that this would be a fantastic vintage. The average temperatures in 2014 were lower than 2013. We had no weather issues. The season was so consistent we were able to pick without heat spikes or cold spells causing panic or interrupting the harvest. Overall, the wines have balanced acidity, low alcohols, precious tannins and they are concentrated and intense.

Harvest Dates: August 16 - September 2, 2014

Winemaking: Picked for a balance of flavor and acidity, barrel fermented, in 55 degree winery, inoculated for Malolactic fermentation and battonaged for 3 months.

Maturation: Aged 6 months sur lie in 60% 1 year old Demi-Muid, 34% Neutral Puncheon and 6% Stainless Steel

Wine Analysis: Alcohol 13.1%, pH 3.20, and TA 7.6 g/L.

Production: 380 six packs.

Winemaker comments:

Color: Pale golden yellow

Aroma: Brioche, toasted vanilla bean and short bread

Palate: Bartlett pear and tropical fruits, baked brie, raw almonds, a hint of Vanilla bean with lemon zest gives salivating acidity and a creaminess that will increase over time.

Peak Drinking: Now - 2021